

Year 6 – Textiles	E	M	X
Designing			
Carry out research, using surveys and interviews.			
Identify the needs, wants, preferences and values of particular individuals and groups			
Develop a simple design specification to guide their thinking			
Generate detailed design sketches/recipes/drawings/ prototypes			
Making			
Manage short tasks independently (without help from the teacher)			
Produce a good quality finished product			
Accurately measure, mark out, cut and shape materials and components			
Accurately assemble, join and combine materials and component			
Accurately apply a range of finishing techniques, including those from art and design			
Evaluating			
Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make			
Evaluate their ideas and products against their original design specification			
Identify what worked well and what needs to be improved			
Understand how key events and individuals in design and technology have helped shape the world			
Technical Knowledge			
To know that a 3D textiles product can be made from a combination of fabric shapes			
To know that materials have both functional properties and aesthetic qualities			
To understand the benefits of different joining techniques			

Year 5 – Food Preparation, Cooking and Nutrition	E	M	X
Designing			
Carry out research, using surveys, interviews, questionnaires and web-based resources			
Identify the needs, wants, preferences and values of particular individuals and groups			
Develop a simple design specification to guide their thinking			
Generate innovative ideas, drawing on research			
Making			
Manage short tasks independently (without help from the teacher)			
Produce a good quality finished product			
Use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking			
Evaluating			
Critically evaluate the quality of the design, manufacture and fitness for purpose of their products as they design and make			
Evaluate their ideas and products against their original design specification			
Identify what worked well and what needs to be improved			
Understand how key events and individuals in design and technology have helped shape the world			
Technical Knowledge			
To understand that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world			
To know that seasons may affect the food available			
To know that recipes can be adapted to change the appearance, taste, texture and aroma			
To understand that different food and drink contain different substances – nutrients, water and fibre – that are needed for health			

